

<p>Anraith Piseanna 7 Liamháis ón Leabhar Beag Cócaireachta Éireannach le John Murphy</p>	
<p>Déantar seo le piseanna triomaithe.</p> <p>De ghnáth, ní mór iad a chur ar maos in uisce thar oíche, bíodh is gur féidir cinn a cheannach nach gá ach cúpla uair a chloig dóibh.</p> <p>Is lú an trioblóid a bhaineann leis an anraith a dhéanamh le piseanna scoilte – ní bhíonn aon chraiceann orthu – agus tá rogha agat idir glas agus buí.</p> <p>Bíodh is nach bhfuil aon difear ó thaobh blas de, bíonn dath deas buí ar an anraith a dhéantar leis an dara saghas.</p> <ul style="list-style-type: none">• 2 (dhá) chupán piseanna triomaithe nó scoilte• 1/2 (leath-)chupán liamhás bruite díslithe nó cnámh liamháis• 1 (aon) oinniún mór agus beagán geire (do rogha féin)• 6 (sé) chupán stoc liamháis nó uisce• uachtar (do rogha féin)• peirsil (do rogha féin)• blastán• (díol seisir) <p>Cuir na piseanna ar maos mar a threoraítear duit ar an bpaicéad.</p> <p>Míonghearr an t-oinniún, má tá sé uait, agus déan bog é i mbeagán geire ar theas íseal.</p> <p>Cuir na piseanna agus an t-uisce (nó an stoc) leis, agus an cnámh liamháis má tá sé agat.</p> <p>Bruith go mall go mbeidh na piseanna bog – uair a chloig.</p> <p>Tóg amach an cnámh agus bain de aon fheoil a bheadh air.</p> <p>Dísligh an fheoil seo agus cuir i leataobh.</p> <p>Déan <i>purée</i> de na piseanna i leachtaitheoir nó cuir trí chriathar iad.</p> <p>Blaistigh arís más gá.</p> <p>Cuir an liamhás díslithe leis agus dáil le beagán uachtair ar bharr nó croitheadh den pheirsil mhíonghearrtha.</p>	

Anraith Piseanna 7 Liamháis ón Leabhar Beag Cócaireachta Éireannach le John Murphy	Pea & Ham Soup from A Little Irish Cookbook By John Murphy
<p>Déantar seo le piseanna triomaithe.</p> <p>De ghnáth, ní mór iad a chur ar maos in uisce thar oíche, bíodh is gur féidir cinn a cheannach nach gá ach cúpla uair a chloig dóibh.</p> <p>Is lú an trioblóid a bhaineann leis an anraith a dhéanamh le piseanna scoilte – ní bhíonn aon chraiceann orthu – agus tá rogha agat idir glas agus buí.</p> <p>Bíodh is nach bhfuil aon difear ó thaobh blas de, bíonn dath deas buí ar an anraith a dhéantar leis an dara saghas.</p> <ul style="list-style-type: none">• 2 (dhá) chupán piseanna triomaithe nó scoilte• 1/2 (leath-)chupán liamhás bruite díslithe nó cnámh liamháis• 1 (aon) oinniún mór agus beagán geire (do rogha féin)• 6 (sé) chupán stoc liamháis nó uisce• uachtar (do rogha féin)• peirsil (do rogha féin)• blastán• (díol seisir) <p>Cuir na piseanna ar maos mar a threoraítear duit ar an bpaicéad.</p> <p>Miongharr an t-oinniún, má tá sé uait, agus déan bog é i mbeagán geire ar theas íseal.</p> <p>Cuir na piseanna agus an t-uisce (nó an stoc) leis, agus an cnámh liamháis má tá sé agat.</p> <p>Bruith go mall go mbeidh na piseanna bog – uair a chloig.</p> <p>Tóg amach an cnámh agus bain de aon fheoil a bheadh air.</p> <p>Dísligh an fheoil seo agus cuir i leataobh.</p> <p>Déan <i>purée</i> de na piseanna i leachtaitheoir nó cuir trí chriathar iad.</p> <p>Blaistigh arís más gá.</p> <p>Cuir an liamhás díslithe leis agus dáil le beagán uachtair ar bharr nó croitheadh den pheirsil mhiongharrtha.</p>	<p>This is made with dried peas.</p> <p>Usually, they have to be soaked in water over night, though it is possible to buy ones that only need a few hours.</p> <p>It is less trouble to make the soup with split peas – they don't have any skin on them – and you have a choice between green and yellow ones.</p> <p>Though there is no difference in taste, soup made with the second kind has a nice yellow color.</p> <ul style="list-style-type: none">• 2 (two) cups dried or split peas• 1/2 (one half) cup diced cooked ham or a ham bone• 1 (one) large onion and a little fat (optional)• 6 (six) cups ham stock or water• cream (optional)• parsley (optional)• seasoning• (serves six) <p>Soak the peas as directed on the packet.</p> <p>Chop the onion, if desired, and soften in a little fat over low heat.</p> <p>Put the peas and the water (or the stock) with it, and the ham bone if you have it.</p> <p>Cook slowly until the peas are soft – an hour.</p> <p>Take out the bone and remove any meat that is on it.</p> <p>Dice this meat and set it aside.</p> <p>Puree the peas in a blender or put them through a sieve.</p> <p>Season again if necessary.</p> <p>Add the diced ham and serve with a little cream on top or a sprinkling of the chopped parsley.</p>

<p>anraith – soup piseanna – peas pis – pea 7 (agus) – & (and) liamháis – of ham liamhás – ham ón – from the ó – from leabhar – book beag – small cócaireachta – of cooking cócaireacht – cooking Éireannach – Irish le – by, with déantar – one makes déan – make! seo – this triomaithe – dried triomaigh – dry! de ghnáth – usually ní mór – is necessary iad – them a chur – to put cuir – put! ar maos – soaking in – in uisce – water thar oíche – over night thar – past oíche – night bíodh is gur – although féidir – possible cinn – ones (things) ceann – one (thing) a cheannach – to buy ceannaigh – buy! nach gá ach – is only needed cúpla – a few uair a chloig – hour uair – hour a chloig – of the clock clog – clock</p>	<p>dóibh – for them do – for is lú – is less is – is lú – less beag – little tríoblóid – trouble a bhaineann leis – associated with the scoilte – split ní bhíonn – does not be aon – any craiceann – skin orthu – on them ar – on agus – and tá – is bí – be! rogha – choice agat – at you ag – at idir – between glas – green buí – yellow bíodh is nach bhfuil – although difear – difference thaobh – side blas – flavor de – of it de – of dath – color deas – nice buí – yellow dara – second saghas – kind dhá – two cupán – cup leathchupán – half cup bruite – cooked nó – or cnámh – bone liamháis – of ham oinniún – onion mór – large beagán – little bit</p>	<p>geire – of fat geir – fat do rogha féin – optional do rogha féin – you decide sé – six cupán – cup stoc – stock uisce – water uachtar – cream peirsil – parsley blastán – seasoning díol seisir – serves six seisir – of six people seisear – six people cuir – put mar – as a threoraítear – is directed duit – to you ar – on paicéad – packet mionghearr – chop oinniún – onion má – if sé – it uait – from you agus – and bog – soft é – it i – in beagán – a little bit geire – of fat teas – heat íseal – low nó – or stoc – stock leis – as well cnámh – bone má – if tá sé agat – you have it bruith – cook go mall – slowly mall – slow</p>	<p>go mbeidh – until will be beidh – will be bí! – be! bog – soft uair a chloig. – one hour tóg – take amach – out cnámh – bone bain de – remove from it aon – any feoil – meat Dísligh – lower Feol – meat seo – this cuir i leataobh – set aside! leachtaitheoir – blender leacht – liquid nó – or trí – through criathar – sieve blaistigh – season arís – again más – if is gá – necessary díslithe – diced dáil le – serve beagán – a little bit uachtair – of cream uachtar – cream ar bharr – on top croitheadh – sprinkling den – of the de – of him peirsil – parsley mionghearrtha – chopped</p>
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Grammar and expressions from the reading passage:

déantar, treoraítear – these verbs are in the present autonomous (saorbhriathar) form. They can be translated in English as an impersonal expression or in the passive. In the present tense, the saorbhriathar ends in “-tar” or “-tear”.

Déantar seo le piseanna triomaithe.	You make this with dried peas.
	One makes this with dried peas.
	This is made with dried peas.
mar a threoraítear duit ar an bpaicéad	as [you are] directed on the packet

triomaithe, scoilte, bruite, díslithe, mionghearrtha – these are all verbal adjectives (aidiachtaí briathartha), or adjectives made from verbs. They are used to describe something on which the specified action has been performed. In English, these words often end in “-ed”. In Irish, they end in “-te”, “-the”, “-ta” or “-tha”.

triomaigh	dry	piseanna triomaithe	dried peas
dísligh	dice	liamhás díslithe	diced ham
scoilt	split	piseanna scoilte	split peas
bruith	boil	prátaí bruite	boiled potatoes
mionghearr	chop	oinniún mionghearrtha	chopped onion

liamháis, seisir, a chloig, uachtair, geire – these words are all in the genitive case (tuiseal ginideach).

liamhás	ham	cnámh liamháis	ham bone
seisear	six people	díol seisir	enough for six people
clog	clock	uair a(n) chloig	an hour [of the clock]
uachtar	cream	beagán uachtair	a little bit of cream
geir	fat	beagán geire	a little fat

ní mór – this is one way of saying something is necessary. If you want to specify who has to do the action, use the preposition “do”.

Ní mór iad a chur ar maos.	They must be soaked.
Ní mór duit iad a chur ar maos.	You must soak them.

is féidir – this is one way of expressing possibility of doing an action. If you want to specify who can do the action, use the preposition “le”.

Is féidir iad a cheannach.	It’s possible to buy them. They can be bought.
Is féidir liom iad a cheannach.	I can buy them.
An féidir leat iad a cheannach?	Can you buy them?
Is féidir.	Yes (answer to “an féidir”).
Ní féidir.	No (answer to “an féidir”).

bíodh is go – this expression means “although”. The form of “go” will depend on what verb is being used and whether the statement is positive or negative.

tá	go bhfuil	bíodh is go bhfuil sé te	although it is hot
níl	nach bhfuil	bíodh is nach bhfuil aon difear	although there isn’t any difference
ólaim	go n-ólaim	bíodh is go n-ólaim beoir	although I drink beer
ní ólaim	nach n-ólaim	bíodh is nach n-ólaim fíon	although I don’t drink wine
is	gur	bíodh is gur féidir	although it is possible
ní	nach	bíodh is nach maith liom iasc	although I don’t like fish

tá ó – the combination of a form of “tá” (is) with a form of the word “ó” (from) is one way to say that you want or need something.

Cad atá uait?	What do you want?
Tá cupán caife uaim.	I would like a cup of coffee.
An bhfuil aon rud ó Sheán?	Does John want anything.

má – this word is equivalent to “if” in English, expressing a condition.

má tá sé uait if you want it
má tá sé agat if you have it

is gá, nach gá, más gá – the word “gá” (necessity) is used with the copula “is” to express needs. Note that “más” is a contraction of “má” and “is”. The preposition “do” is used to show who needs what is being described.

Is gá dom an t-airgead sin.	I need that money.
Ní gá duit dul abhaile anois.	You don't need to go home now.
An gá dom fanacht?	Do I have to stay?
Is gá.	Yes (answer to “an gá”).
Ní gá.	No (answer to “an gá”).
Déan arís é, más gá.	Do it again, if necessary.

go mbeidh – the word “go” can be used with a verb in the future tense to mean “until”. It eclipses the following verb.

Bruith go mbeidh na piseanna bog.	Boil until the peas are soft.
Fanfaidh mé go dtiocfaidh sé.	I'll wait until he comes.

tá dath ... ar ... – in Irish, colors are on a thing (use preposition “-ar”).

Cén dath atá ar an mbord?	What color is the table?
Tá dath donn air.	It's brown.
Bíonn dath deas buí ar an anraith.	The soup has a nice yellow color.

aon, duine, chéad – Irish has three counting systems. One set of numbers is used for counting, one set is used for counting items and one is used for counting people. Additionally, there is a set of ordinal numbers, corresponding to *first, second, third*, etc. in English.

#	Counting	Counting things	Counting people	Ordinal
1	a haon	aon chupán	duine	an chéad
2	a dó	dhá chupán	beirt	an dara
3	a trí	trí chupán	triúr	an tríú
4	a ceathair	ceithre chupán	ceathrar	an ceathrú
5	a cúig	cúig chupán	cúigear	an cúigiú
6	a sé	sé chupán	seisear	an séú
7	a seacht	seacht gcupán	seachtar	an seachtú
8	a hocht	ocht gcupán	ochtar	an t-ochtú
9	a naoi	naoi gcupán	naíonur	an naoú
10	a deich	deich gcupán	deichniúr	an deichiú
11	a haon déag	aon chupán déag	aon duine déag	an t-aonú ... déag
12	a dó dhéag	dhá chupán déag	dáréag	an dara ... déag

1. Cén fheoil atá san anraith seo? What meat is in this recipe?
2. Cén saghas piseanna atá san anraith? What kind of peas are in the soup?
3. Cén dathanna a bhíonn ar phiseanna scoilte? What colors are split peas?
4. An gá na piseanna a chur ar maos? Is it necessary to soak the peas?
5. An bhfuil craiceann ar phiseanna scoilte? Do split peas have a skin?
6. Cé mhéad oinniún atá san anraith seo? How much onion is in this soup?
7. Cad a dhéantar leis an oinniún ar dtús? What do you do with the onion at first?
8. An gcuirtear trátaí san anraith seo? Do you put tomatoes in this soup?
9. Cad a usáidtear chun *purée* a dhéanamh? What do you use to make a purée?
10. Cad is féidir a chur ar bharr na hanraith? What can you put on top of the soup?
11. Cén dath atá ar anraith piseanna, de ghnáth? What color is pea soup usually?
12. An maith leat anraith piseanna? Do you like pea soup?
13. An ndéanann tú anraith sa bhaile? Do you make soup at home?
14. An itheann tú liamhás? Do you eat ham?
15. An bhfuil leachtaitheoir agat sa bhaile? Do you have a blender at home?
16. An dtéann tú go bialanna go minic? Do you go to restaurants often?
17. An itheann tú dinnéar sa bhaile gach lá? Do you eat dinner at home every day?
18. An bhfuil tú go maith ag cócaireacht? Are you good at cooking?
19. An ndéanann tú arán sa bhaile? Do you make bread at home?
20. An fearr leat sailéad nó glasraí bruite? Do you prefer salad or cooked vegetables?